

**gemini**  
ITALY

**VACUUM SEALER**

**真空保鮮機**

MODEL NO 型號: GVS140  
140W



A GILMAN GROUP BRAND

**Please read and retain for future reference.**

## **SAFETY INSTRUCTION - GENERAL**

- Use this appliance solely in accordance with these instructions.
- This appliance is for household use only, not for commercial purpose.
- Remove all packaging material from the appliance before use.
- This appliance shall not be used by children of 0 to 8-year old.
- This appliance can be used by children older than 8-year old and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, but only if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and maintenance must not be done by children.
- Have any repairs carried out solely by a qualified electrician. Never try to repair the appliance yourself.
- Do not handle the plug or appliance with wet hands.
- Do not immerse the main body in water.
- Children shall not play with the appliance.
- Do not leave the appliance unattended when connected to the mains supply.
- Only use the attachments/accessories supplied with the product.

## **SAFETY INSTRUCTION - ELECTRICITY AND HEAT**

- Verify that the mains voltage is the same as that indicated on the rating plate on the appliance before use.
- Make sure that you always use a grounded wall socket to connect the appliance.
- Always remove the plug from the wall socket when the appliance is not in use.
- Remove the plug from the wall socket by pulling the plug, not the power cord.
- Make sure that the appliance, the power cord and plug do not make contact with water.
- Make sure that the appliance, the power cord and plug do not make contact with hot surface, such as a hot hob or naked flame.
- Check the appliance's power cord regularly to make sure it is not damaged.
- Do not use the appliance if the power cord is damaged. If the power cord is damaged, it must be replaced by an electrical technician or a person with similar qualification, in order to avoid any hazards.
- Never use the appliance in the vicinity of flammable material.

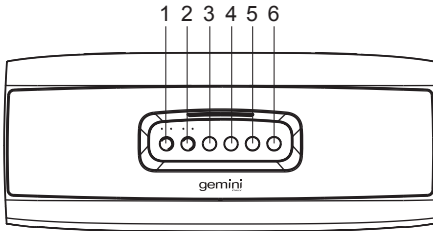
# SAFETY INSTRUCTION - DURING OPERATION

- Make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 25 minutes to allow appliance to cool off.
- Do not put too much stuff inside the bag: leave enough empty space in the open end of the bag so that the bag can be placed in the vacuum chamber area without creating wrinkles or ripples;
- Do not wet the open end of the bag. Wet bags will cause difficulty to heat-seal tightly. If the food has moisture or the bag is wet, you can choose the 'Moist' function which is designed for a longer sealing time and seals better for wet bags.
- Clean and straighten the open end of the bag before sealing. Make sure nothing is left on the open area of the bag, no wrinkle or creased lines should appear on the open panel, foreign objects or creased bag may cause difficult to seal tightly.
- Do not leave too much air inside the bag. Press the bag to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause the motor insufficient power to draw away all the air inside the bag.
- Do not vacuum packaging objects with sharp points like fish bones and hard shells! Sharp points may penetrate and tear the bag! You may use a thicker bag to cover the object before placing into the vacuum bag, or pad the edges with paper towels to keep them from puncturing the bag.
- Make sure there is no crack or deformation or small particles resting on the foam gas- kets around the vacuum chamber. When this happens, take it out and wash and dry it thoroughly, or replace with a new one.
- Pre-freeze fruits and blanch vegetables before vacuum packaging for best results.
- Store perishable foods in the freezer or refrigerator. Vacuum packing extend the shelf life of foods.
- When vacuum packaging powdery items like flour, it is best to use their original packaging inside of the vacuum bags. The fine powder could get sucked into the appliance and cause enough damage to shorten the life of the sealer.

## NOTE:

After finished the vacuum work, please always keep the appliance cover open, do not fasten the cover, it will deform the form "Foam Sealing Gaskets" and affect the appliance function.

# PRODUCT REVIEW & FUNCTIONS



## 1. Dry button:

Press this button to choose vacuumizing pattern for dry food.

## 2. Moist button:

Press this button to choose vacuumizing pattern for moist food.

## 3. Pulse button:

This button is used when extreme control of the vacuuming process is needed for delicate foods.

## 4. Seal Time + button:

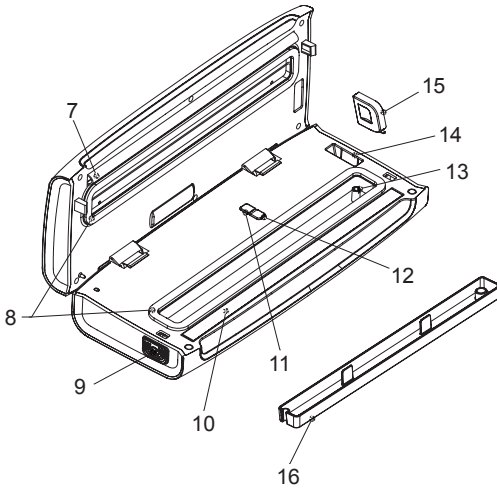
Press this button to increase the sealing time, and the green light flashes. It usually supports to seal unique thickness bags or some moist food with a little liquid. You can choose Seal Time + button first, then choose Moist for vacuum sealing.

## 5. Seal button:

Press this button to create a seal when making bags from a roll.

## 6. Cancel button:

Press this button to stop the on-going process.



**7. Silicone Sealing Strip**

**8. Foam Sealing Gaskets (Upper & Lower)**

**9. Release Buttons (Left & Right)**

Press left and right release buttons to unlock the lid.

**10. Heating Bar Covered by Teflon Tape**

Do not tear the tape away.

**11. Canister Function**

This function is used when the appliance is connected to a vacuum canister.

**12. Marinate Function**

This function is used when user wants to marinate food packed in a vacuum canister.

**13. Air intake**

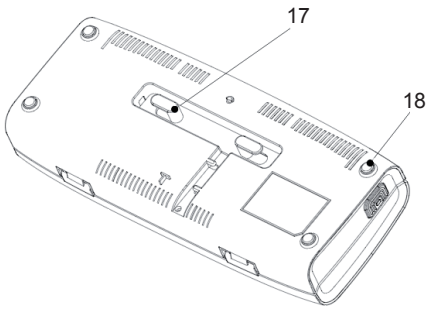
Allows vacuum packaging with Canisters and Accessories.

**14. Cutter Groove**

**15. Bag Cutter**

**16. Removable Drip Tray**

The removable drip tray allows for easy cleaning when vacuum sealing liquids



**17.Power Cord Winding Rack**

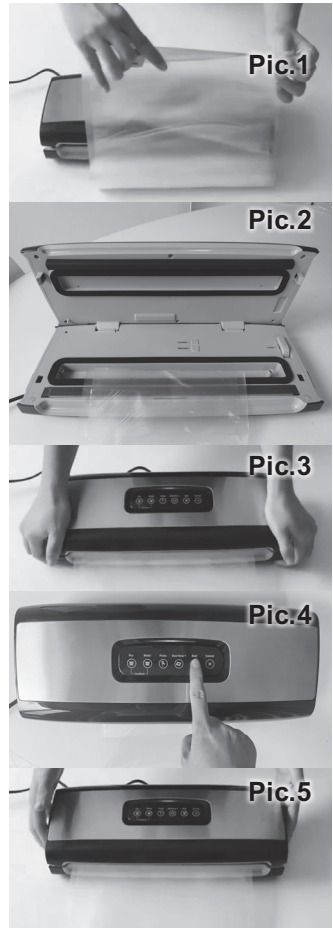
**18.Rubber Feet**

**OPERATING INSTRUCTIONS**

One set (total 5 pieces) of vacuum bags are equipped in the package. One end of the bag is already sealed. Seal the other end after placing in the items for storage.

**I. Making a bag from a bag roll (Need to purchase separately Model No. GVBR28)**

1. Plug the unit into a power source;
2. Use bag cutter to cut a bag from the bag rolls to the desired length. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.(Pic.1)
3. Put one end of the bag on top of the sealing strip. (Pic.2)
4. Press the cover down on both sides using both hands until click sound is heard from the release buttons. (Pic.3)
5. Press Seal button to start sealing the bag. (Pic.4). the red light indicator is on during operation, after the process is completed, the green light indicator is on.
6. Press the release buttons to open the cover and take the bag out of the appliance, one end of the bag is sealed (Pic.5)



## **II. Vacuum packaging with a bag**

1. Put the foods/items inside the vacuum bag. Use only the food grade standard vacuum bags (Model No. GVBR28 bag roll) supplied by us with vacuum sealer. Do Not to use other vacuum bags to avoid any risks and damage the appliance.
2. Clean and straighten the open end of the bag, make sure there is no dust, wrinkle or ripples.
3. Place the open end of the bag within the vacuum chamber area (about 5-10mm edge over the lower foam sealing gasket). (Pic.6)
4. Press the cover down on both sides using both hands until click sound is heard from the release buttons. (Pic.7)
5. The vacuum and sealing time depends on the type of food packed (Dry, Moist, Pulse or Seal).
6. Press Dry, Moist or Seal button to start sealing the bag.(Pic.8). the red light indicator is on during operation, after the process is completed, the green light indicator is on.

### **NOTE:**

This appliance provides very high vacuum pressure during vacuum packaging with a bag, in order to avoid crushing of the delicate item by the high vacuum pressure, you can press “CANCEL” button to turn it off.

7. The vacuum packaging is done. The green light is on. Press the release buttons on both sides of the appliance simultaneously to open the cover and take out the packed bag (Pic.9)

### **NOTE:**

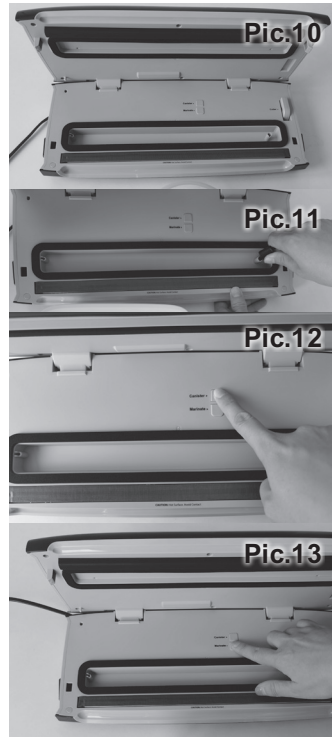
- For the best sealing effect, it is better to let the appliance cool down for 20 seconds before using it again. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.
- Do not seal one bag after another continuously to avoid overheat of the sealing element.



- Your appliance can only work on the food grade vacuum bags.
- Cut the bag straight across with scissors to open a sealed bag.

**III. Canister Function : (Canister and hose need to purchase separately, suitable for 5.4-5.6mm diameter adapter)**

1. Plug the unit into a power source;  
Open the lid of the appliance. (Pic. 10)
2. Connect the vacuum sealer and canister via a hose. You must connect one of the ends to the canister valve and other end to the accessory port of the appliance.(Pic.11)
3. To start the vacuum process, press the “Canister” button. If you want to cancel the vacuum process, press the “Canister” button again. (Pic.12)
4. Once the vacuum process is complete, the appliance stops automatically. Disconnect thehose, the vacuum canister food is completed.



**IV. Marinate Function : (Canister and hose need to purchase separately, suitable for 5.4-5.6mm diameter adapter)**

1. Plug the unit into a power source;  
Open the lid of the appliance. (Pic.10)
2. Connect the vacuum sealer and canister via a hose. You must connect one of the ends to the canister valve and other end to the accessory port of the appliance.(Pic.11)

To start the marinate process, press the “Marinate” button. (Pic.13) When the vacuum sealer reaches the vacuum pressure, the machine will stop vacuumizing automatically and then release air into the canister, this working cycle repeats continually for 30 minutes and then stops automatically. If you want to cancel the Marinate process, press the “Marinate” button again. If you think



the food is not marinated enough, you can marinate again on this Marinate function.

3. Once the vacuum process is complete, the appliance stops automatically. Disconnect the hose, the vacuum canister food is completed.

## **V. Cord Storage**

After use, put the power cord into winding rack located at the bottom of the appliance. Do not wrap the cord around the appliance.

## **CLEANING AND MAINTENANCE**

### **Vacuum sealer**

1. Always unplug the appliance before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the appliance as they will scratch the surface of the appliance.
4. Use mild dishwashing soap and a warm, damp cloth to wipe away food residue on the appliance.
5. Dry thoroughly before using again.
6. Wait 25 seconds to allow appliance to cool off, and then try using again

**NOTE:** The Foam Sealing Gaskets around the vacuum chamber should be dried thoroughly before re-assembling. When re-assembling, be careful to prevent any damage, and assemble back to the original position to ensure no vacuum leaking.

**IMPORTANT:** To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

### **Storing Your Vacuum Sealer:**

1. Keep the appliance in a flat and safe place, out of reach from children.
2. Please keep the cover lid UNLOCK when not in use and in storage to prevent distort of foam gasket that may cause air leakage.

## TROUBLE SHOOTING

### **Nothing happens when I try to vacuum package**

1. Check power cord to see if it is firmly and correctly plugged into electrical outlet.
2. Examine power cord for any damages.
3. See if electrical outlet is operative by plugging in another appliance.
4. Make sure it is set to the correct mode. Refer to the above operating instructions.
5. Make sure the bag is placed correctly inside the vacuum chamber and beneath the air intake.
6. Wait 25 minutes to allow appliance to cool off, and then try using again.

### **Air is not removed from the bag completely:**

1. To seal properly, open end of bag should be resting entirely inside vacuum chamber area.
2. Check the Upper and Lower Foam Sealing Gaskets beneath the lid. Make sure no breaking or distortion of the Upper and Lower Foam Sealing Gaskets on both the cover and on the base around the vacuum chamber. Wipe clean and smooth them back into place.
3. Vacuum bag may have a leakage. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate leakage. Reseal or use another new bag.
4. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the inner top of the bag and smooth it out along the sealing strip before resealing.

### **The appliance does not turn to seal after vacuuming:**

1. There is a vacuum pressure sensor built in this appliance. The appliance will not turn to seal automatically if the vacuum pressure inside the bag is not able to reach to the predetermined vacuum pressure. Check sealing strip and the foam gasket beneath the lid for debris and correct position. Wipe clean and smooth them back into place, and try again..
2. Make sure no breaking or distortion of the Upper and Lower Foam Sealing Gaskets on both the cover and on the base around the vacuum chamber.
3. Vacuum bag may have leakage. To test, seal the bag with some air in it, submerge in water, and apply pressure. Bubbles indicate leakage. Reseal or use another new bag.
4. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids from the bag. Reopen the bag, wipe the inner top of the bag and smooth it out along the sealing strip before resealing.
5. When using a bag roll, the placing directing required align with bag roll. If rotated the bag, may not be able to reach to the predetermined vacuum pressure.

### **Air has re-entered into the bag after being sealed.**

1. Leakage along the seal which can be caused by wrinkles, debris crumbs, grease or liquids. Reopen the bag, wipe the inner top of the bag and smooth it out along the sealing strip before resealing.
2. It may be the release of natural gases or fermentation from foods (such as fresh fruits and vegetables). Open the bag, if you think food has begun to spoil, discard it immediately. Lack of refrigerator or fluctuating temperatures in the refrigerator can cause food to spoil. If food is not spoiled. Consume food immediately.
3. Check the bag for a puncture or hole which may have released the vacuum. Do not vacuum package hard items with sharp points (like bones or cracks of nut shell). Cushion sharp edges in the contents of the bag with paper towels.

**The bag melts:**

Should sealing strip or sealing element be overheat and melt the bag, it may be necessary to lift the lid and allow sealing strip or heating element to cool around 25 minutes. Please aware that the heating strip will be very hot after operation to avoid burns.

## **SPECIFICATIONS**

Model no.: GVS140  
Voltage: 220-240V AC  
Frequency: 50Hz  
Output power: 140W

**\* Each package is equipped with 5 pcs (28W x 40L cm) vacuum bags.**

**\* The final product specification may be varied according to a different lot of material and actual input voltage power of the usage area.**

閱讀下列說明事項並請妥善保管，以供日後參考。

## 安全指引 - 一般安全

- 請按照這些說明事項, 使用本產品。
- 本產品僅供家用，不作商業用途。
- 使用前，請將所有包裝材料拆除。
- 0至8歲的兒童不應使用本產品。
- 超過8歲的兒童可使用本產品，但請勿由肢體不健全、感覺或精神上有障礙或缺乏相關經驗和知識的人使用，除非有負責他們安全的人對他們使用本產品進行監督或指導。
- 請務必看顧好兒童，以確保他們不玩耍本產品。
- 兒童不應清潔或維修本產品。
- 當需進行任何維修，必須由專業維修人員進行維修。永遠不要嘗試自己修理本產品。
- 手濕時不可以接觸電源插頭或本機。
- 主機不可以浸入水中。
- 兒童不可以把玩本機。
- 本機開著後不可以無人監管。
- 只使用隨機附送的配件。

## 安全指引 - 電子和熱能產品

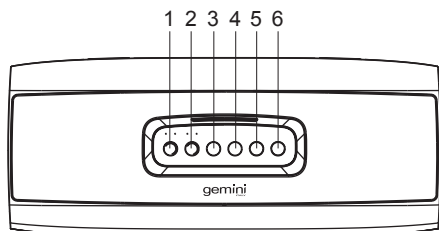
- 使用相符的電源和電壓，以防止觸電。
- 本產品只能使用帶接地線的電源插座。
- 當本產品不使用時，請從牆上的插座中拔掉插頭。
- 從牆上插座中拔掉插頭時，應拿著插頭而不是電源線。
- 確保本產品、電源線和插頭不與水接觸。
- 確保本產品、電源線和插頭不接觸發熱表面，如明火。
- 定期檢查本產品的電源線以確保其沒有損壞。如果電源線損壞，請勿使用其產品，並須由專業維修人員來更換，以避免出現任何危險。
- 切勿在易燃材料附近使用本產品。

## 安全指引 - 操作期間

- 請確保讓產品有時間冷卻。密封之間至少等待 20 秒。在非常頻繁的使用情況下，產品會自動關閉以防止過熱。如果發生這種情況，請等待 25 分鐘讓產品冷卻。
- 真空袋內不要放太多的物品，袋子開口端要留下足夠長度，讓袋口能方便地放入本機的抽真空區域內。
- 不要弄濕真空袋開口，否則很難封口。如果食物有水份或袋子是濕的，可選擇“MOIST/濕真空”功能鈕和Seal Time +/封口時間+按鈕，這樣會延長密封時間，
- 封裝前請將真空袋口清潔並拉直，確保沒東西卡在封口處，抽真空時不要讓袋子
- 抽真空前，不要讓袋子裡有太多空氣，可輕按袋子將空氣排出，這樣會減輕本機抽真空的負荷。
- 真空保鮮袋包裝的物品，不要有像魚骨、硬殼等尖狀物，否則會刺破袋子。如果想用真空保鮮袋包裝類似物品，可用比較硬身的袋先包好物品再放入真空保鮮袋真空包裝，或用紙巾包著尖銳處，避免刺穿袋子。
- 確保上及下密封棉沒有裂開或變形或周圍有一些小顆粒，如發生這種情況，請將其取下來清洗乾淨並吹乾，或更換新的密封棉。
- 水果和蔬菜在真空包裝前，冷凍一段時間，會達到更好的效果。  
易腐食品一般需冷凍或冷藏，真空包裝它們可延長其保質期，但不能保證它們永不變質。
- 真空包裝麵粉等粉狀物品時，最好使用他們的原包裝再放入真空袋內。細粉可能會被吸入機器並造成足夠的損壞，從而縮短封口機的使用壽命。

**注意：**使用後，請勿鎖住本機的上蓋，否則會造成密封棉變形，影響機器抽真空效果。

## 結構和功能



### 1 乾真空 (Dry)

輕觸此按鈕可選擇乾真空模式。

### 2 濕真空 (Moist)

輕觸此按鈕可選擇濕真空模式。

### 3 按動 (Pulse)

這個功能是用來控制真空度的。按住此按鈕，機器開始抽真空；放開此按鈕，抽真空停止。

### 4 封口時間 + (Seal Time +)

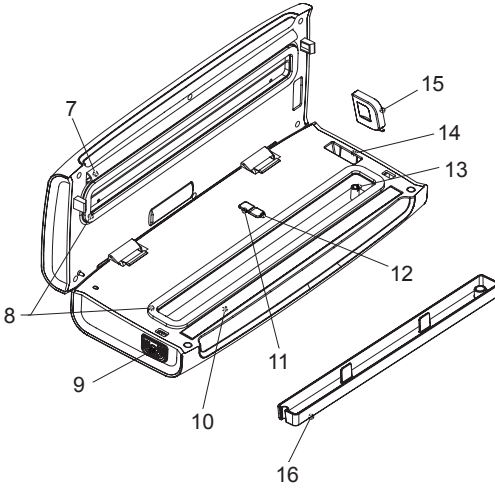
輕觸此按鈕增加封口時間，綠色指示燈閃爍。如果真空包裝袋較厚或需封口比較濕性食物，可以選擇Seal time+,再選擇Moist進行抽真空封口。

### 5 單封 (Seal)

輕觸此按鈕啟動單封製作片袋。

### 6 取消 (Cancel)

輕觸此按鈕停止當前操作。



**7 封口矽膠**

**8 上下密封棉**

**9 釋放按鈕**

按下左右兩邊的洩氣按鈕來打開上蓋。按壓上蓋兩側鎖緊上蓋，當聽到兩聲啾啾聲音說明上蓋已經鎖好。

**10 密封發熱條**

**11 抽真空保鮮罐/盒**

這個功能要配合真空保鮮罐/盒一起使用。

**12 醃制功能**

這個功能在使用罐子醃制食物的時候使用。

**13 抽氣孔**

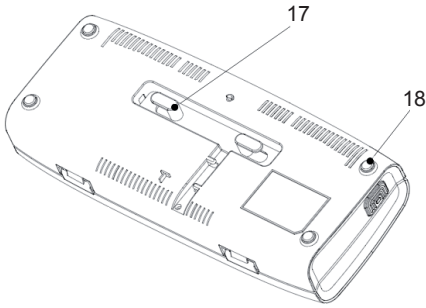
允許使用真空保鮮罐/盒和其他配件進行真空包裝。

**14 切刀槽**

**15 切袋刀**

**16 可拆卸盛水盤**

當需密封比較濕性食物時，汁液會流致盛水盤，工件完成後，可拆卸盛水盤便於清潔。



17 繞線架

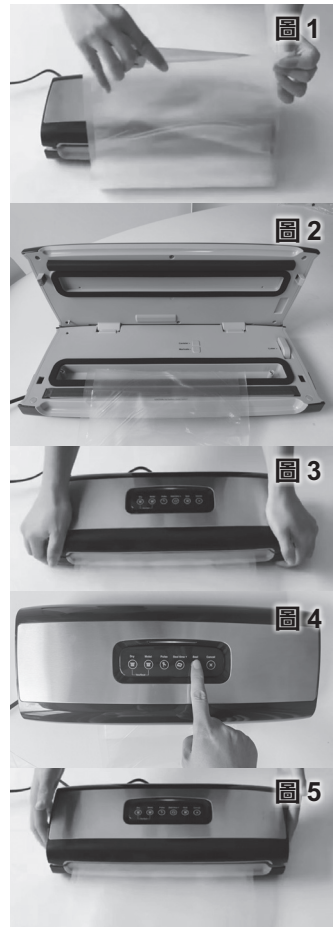
18 橡膠防滑腳墊

## 操作說明

本機附送1套(共5個)包裝袋可供用作包裝或抽真空保鮮用途。包裝袋已有一邊封口，只需在另一端封口便可。

### I. 卷裝袋使用方法 (需另外購買型號:GVBR28)

1. 連接電源。
2. 從卷裝包裝袋上裁剪所需適當長度。(圖 1) (\*注意需保留卷裝袋已封口兩邊並未有損壞)。在物品和袋子開口之間留出至少2英寸的距離，以便袋子收縮。
3. 將已裁剪所需長度大小的卷裝袋開口放在密封綿上。(圖 2)
4. 關閉上蓋同時向下壓，聽到左右兩邊的釋放按鈕清脆的鎖扣聲。(圖 3)
5. 按Seal按鈕，密封過程中，紅色指示燈會亮起，完成密封後，綠色指示燈會亮起。
6. 當本機的綠色指示燈亮起即密封工作完成，請按機器兩邊的釋放按鈕將本機器上蓋打開，此時袋子的一端已被封口好了。(圖 5)





## II. 真空包裝說明

1. 將需要真空包裝的食品放入包裝袋內，請務必使用本機提供的包裝袋進行抽真空（或本司產品真空封口機專用的食品級包裝袋(型號:GVBR28)，如使用其他包裝袋有損壞機器及受傷風險，請不要使用本司以外的包裝袋）。
2. 在進行真空封口之前清理袋口，確保沒有雜物、皺褶，讓袋口保持乾淨與乾爽。
3. 將袋子的開口端放在真空腔內（在下密封棉位置約5-10毫米距離）。（圖6）
4. 關閉上蓋同時向下壓，聽到左右兩邊的釋放按鈕清脆的鎖扣聲。（圖7）
5. 根據實際需要選擇Dry, Moist, Pulse, Seal”的設定。
6. 按Dry, Moist or Seal 按鈕，密封過程中，紅色指示燈會亮起，完成密封後，綠色指示燈會亮起。（圖8）

注意：本機會產生很高的真空能力，為免在抽真空過程中使珍貴的物品損壞。如見有異常情況，請立即按下“CANCEL/取消”按鈕，停止抽真空的操作

7. 真空包裝完成後。綠色指示燈會亮起。同時按下兩側的釋放按鈕打開上蓋並取出已真空好的物品。（圖9）

注意事項：

最佳的密封效果，待本機完成每一個抽真空或密封操作後，建議讓本機冷卻20秒後進行下一個工作。請適當清潔真空區域餘下的液體或殘留的食物。

本機只能使用已通過食品級測試的真空包裝袋進行包裝。



如需打開密封好的真空包裝袋，請用剪刀直接剪開袋口即可。

### **III. 抽真空保鮮罐/盒 (真空保鮮罐/盒和軟管需另外購買, 適合直徑為5.4-5.6毫米毫米的連接頭)**

1. 連接電源。打開機產品蓋子。(圖10)
2. 用真空軟管連接真空保鮮機和罐子。將真空軟管的其中一端連接到罐/盒閥，另一端連接到機器的抽氣孔處。
3. 開始真空的過程，請按下“Canister/真空保鮮罐/盒”按鈕即可。如要取消真空過程，請再次按下“Canister/真空保鮮罐/盒”按鍵即可取消。(圖11)
4. 真空過程完成後，產品會自動停止。拆卸軟管，完成真空罐/盒子食物。



### **IV. 醃制功能**

1. 連接電源。打開機產品蓋子。(圖10)
2. 用真空軟管連接真空保鮮機和罐子/盒。將真空軟管的其中一端連接到罐/盒閥，另一端連接到機器的抽氣孔處。
3. 開始真空的過程，請按下“Marinate/醃制”按鈕即可。如要取消真空過程，請再次按下“Marinate/醃制”按鍵即可取消。(圖13)
4. 開始醃制功能時，請按“Marinate/醃制”按鈕。當真空封口機達到真空壓力時，機器會自動停止抽真空，然後將空氣釋放到罐中，這樣的工作迴圈重複約30分鐘，然後機器自動停止。若要取消醃制功能，請再次按下“Marinate/醃料”按鈕。如果你認為食物醃制的不夠，你可以再重複執行醃制一次。

5. 醃制功能完成後，產品會自動停止。拆卸軟管，完成真空罐子食物。

## **V. 電源線收藏**

把電源線收藏在本機底部的收線盒內，不要把電源線繞在機上。

## **清潔和維護**

### **真空封口機**

1. 確保清潔時，拔除電源插頭。
2. 本機切勿浸在水裡或者其他液體內。
3. 避免使用磨損性的清潔劑清潔本機，以免刮花表面。
4. 用中性清潔劑和柔軟的抹布清潔食物殘渣和其他部件。
5. 確保本機全乾後才再次使用。
6. 等待25秒讓產品冷卻，然後再嘗試使用。

**注意：**確保重裝前封氣棉已全乾透，小心組裝切勿造成任何破壞，確保位置正確以防漏氣。

**注意：**為避免引起疾病，請在裝過生肉、生魚片和油膩食物後，不要再使用袋子。不得使用經微波爐加熱或煮沸過的袋子。

### **儲存方式：**

放置在平面並安全的地方；兒童接觸不到的地方。

**注意：**如不使用本機，請確保不要鎖住上蓋。否則會造成密封棉變形，影響本機抽真空效果。

# 故障排除

## 真空包裝無反應

1. 檢查電源線是否正確連接插座。
2. 檢查電源線是否有損壞。
3. 是否有另一電器正在使用插座。
4. 請檢查是否已選擇正確模式及參照以上操作指示。
5. 確保袋子正確放置在真空管道內和進氣口下方。
6. 等待25秒讓產品冷卻，然後再嘗試使用。

## 抽氣不足：

1. 袋子的開口端是否全部置於真空區域內。
2. 檢查發熱條和封氣棉部位是否有碎屑，位置是否正確。確保上下封氣棉完好無損。擦拭乾淨並置於正確位置。
3. 袋子是否有漏氣。按以下方式可檢驗：袋子內保留一些空氣，封口，然後浸在水中，稍微用力擠壓，若產生氣泡證明袋子漏氣。需重新封口或者使用新的真空袋子。
4. 漏氣可能由於袋子皺褶、碎屑，油脂或其它液體引導。打開袋子，擦拭端口部分，拉平袋口確保無皺褶再進行抽真空。

## 抽真空後不封口：

1. 機器內設真空壓力感測器。當袋子內的壓力沒有達到此預設壓力時，本機便不會自動封口。檢查熱壓膠條和上封氣棉是否有碎屑，位置是否正確。擦拭乾淨並置於正確位置，重新操作。
2. 確保上下封氣棉沒有變形和損壞。
3. 袋子可能漏氣，按以下方式可檢驗。袋子內保留一些空氣，封口，然後浸在水中，稍微用力擠壓，若產生氣泡證明袋子漏氣。重新封口或者使用新的真空袋子。
4. 漏氣可能由於袋子皺褶、有碎屑，油脂或其它液體在袋口。打開袋子，拉平袋子確保無皺褶再進行抽真空。
5. 如用卷裝袋，膠袋放入機台的方向，需與拉出的方向一致。旋轉放入可能會使袋子內的壓力沒有達到預設壓力，而不能封口。封口後，空氣又進入袋子。

封口後，空氣又進入袋子

1. 漏氣可能由於袋子皺褶、有碎屑，油脂或其它液體在袋口。打開袋子，清理端口部分，拉平袋口，重新封口。
2. 若袋內進入了空氣可能會引起食物變質。打開袋子，如果食物已變質，請丟棄。沒有放入冰箱內或冰箱內的溫度起伏不定都會導致食物變質。如果食物尚未變質，請儘快吃掉。
3. 檢查袋子是否破損。不要包裝尖銳物品，如骨頭或堅果殼。用紙巾包著尖銳部分以防刺破袋子。

### 袋子熔化：

如果是熱壓膠條和密封棉過熱導致袋子熔化，那麼請打開蓋子使熱壓膠條和密封棉冷卻25分鐘。待發熱條冷卻並清除殘餘物後可再次使用，請注意發熱條經操作後會十分燙，避免燙傷。

## 技術參數

型號：GVS140

電源：220-240V AC

頻率：50Hz

熱量輸出：140W

\* 每部真空保鮮機配備5個 (28闊 x 40長 厘米)保鮮袋。

\* 相關產品的規格，可能會因配件批次或實際使用地區的電壓差異而有所不同。





## 請記錄下列產品資料

型號 Model No.:

機身編號 Serial No.:

經銷商名稱 Dealer:

購買日期 Date of Purchase:

單據編號 Invoice No.:

本產品不斷改進中，如功能有所更改，恕不另行通知。  
如有疑問，請與客戶服務中心聯絡。不便之處，敬請原諒。  
The product specifications may be changed without prior notice.  
Please contact customer service for details if necessary.

說明書內容以英文版本為準  
If there is any inconsistency or ambiguity  
between the English version and the Chinese version,  
the English version shall prevail.



### 保養登記 Warranty Registration

於網上登記新產品保養 Register your product online  
[www.dchtoolbox.com](http://www.dchtoolbox.com)



客戶服務中心 DCH ToolBox Customer Service Centre  
香港九龍灣啟祥道20號大昌行集團大廈4樓  
4/F, DCH Building, 20 Kai Cheung Road, Kowloon Bay, Hong Kong

客戶服務熱線 Customer Service Hotline: (852) 8210 8210  
電郵地址 E-mail: [8210service@gilman-group.com](mailto:8210service@gilman-group.com)  
網址 Website: [www.gilman-group.com](http://www.gilman-group.com)